

Dinner Party for Daze
Thursday, July 16 1998

Appetizers

Smoked Sturgeon Galette
Crispy potato, golden tomato
horseradish creme fraiche, osetra caviar12
Crab and Carn Cake
Spicy red sauce and fried fennel.....9
*Crisp Roulade of Garlic Shrimp
Chinese sauce.....10
Escargot
French snails, prosciutto, garlic, fine herbs
tomatoes and asiago.....12

Soups of the day6
Whitefish Wantons
Asian vegetables, and citrus soy.....7
Risatta
Rock shrimp, shitake mushrooms, ginger cream.....10
Grilled Quail with Pistachia Glaze
figs, jicama, warm bean salad.....12

Salads

Farté Hause Salad
Seasonal California greens, beet threads, toasted sunflower and hemp seeds.....6
Mediterranean Caesar
Romaine, feta cheese dressing, oven roasted red onion.....7
Fresh Mozzarella Salad
Handmade, marinated mozzarella, Roma tomatoes, arugula.....9
Grilled Portabella Salad
Almond coated chevre, roasted red pepper, rosemary relish and balsamic vinaigrette.....9
*Soft Shell Crabs
Artichoke ragout, frisée, Belgium endive and lemon-harissa vinaigrette.....12

Pizzas

Smoked Chicken Pizza
Caramelized red onion, BBQ sauce, asiago.....8
Grilled Vegetable Pizza
Three cheese blend and spicy tomato sauce.....8
California Pizza
Chevre, roasted garlic, sun-dried tomatoes.....8
Mushraam Pizza
Portabella, shiitake, mozzarella, arugula.....8
Four Seasons Pizza
Niceise olives, artichokes, prosciutto and portabella.....8



THE INCREDIBLE EDIBLE'S

31231 Southfield Road at 13 Mile
Beverly Hills, Michigan

FOOD &
SPIRITS

Fruits & Juices

ORANGE JUICE.....	.95
TOMATO JUICE.....	.65
V-8 JUICE.....	.65
GRAPEFRUIT JUICE.....	.65
PEACHES.....	.95
GRAPEFRUIT SECTIONS.....	.95
MELON (in season).....	.95

Eggs

*Below orders are served with two fresh eggs
pan fried to order. Served with hash browns.*

BACON AND EGGS.....	2.50
SAUSAGE AND EGGS.....	2.50
HAM AND EGGS.....	2.50
BEEF PATTIE AND EGGS.....	2.50
STEAK AND EGGS.....	2.75
CORNERED BEEF HASH AND EGGS.....	2.75
EGGS AND TOAST.....	1.50
2 EGGS & TOAST without hash browns.....	1.00

Side Orders

TOAST & JELLY.....	.50
ENGLISH MUFFIN.....	.60
BACON.....	1.50
SAUSAGE LINKS OR PATTIES.....	1.50
HAM.....	1.50
BEEF PATTY.....	1.55
CORNERED BEEF HASH.....	1.55
GYROS.....	1.50
ONE EGG.....	.75
TWO EGGS.....	1.00
CEREAL (Hot or Cold).....	.85
HASH BROWNS.....	.85
COTTAGE CHEESE.....	.95
BAGEL.....	.60
with cream cheese.....	.95
PITA BREAD.....	.55

Specials

Monday - Friday
until 11 a.m. only

2 eggs, hash browns,
sausage or bacon, toast

1.79

2 - 2 - 1 SPECIAL

2 eggs, hash browns,
2 sausage, 2 bacon,
1 piece of ham, toast

2.89

Omelettes

Made with fresh eggs.

WESTERN.....	2.95
HAM.....	2.65
CHEESE.....	2.65
PLAIN.....	2.50
MUSHROOM.....	2.65
FARMER'S.....	3.10

PANCAKES.....	1.55
<i>Old fashioned buttermilk pancakes.</i>	
FRENCH TOAST.....	1.65
<i>Made with our special bread.</i>	

Beverages

COFFEE.....	.45
DECAFFEINATED COFFEE.....	.45
MILK.....	.75
CHOCOLATE MILK.....	.75
TEA.....	.60
ICED TEA.....	.75
HOT CHOCOLATE.....	.65
LEMONADE.....	.75
PEPSI, DIET PEPSI.....	.60

*Anything on the menu
is available for carryout*

644-9250

Open 7 Days A Week

We are open for Sunday Brunch — 9:00 am - 4:00 pm

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Victor Lim is ready to serve you from 11 a.m. to 4 a.m. every day, including Sunday. If there is any complaint, he will receive it personally. His desire is for your pleasure always, the pleasure that comes with satisfying food well served. For luncheon, for dinner, for after the show or ball, come in and give yourself a treat at the one and only Victor Lim's, the house of good food at moderate prices.

家 酒

WANT TO TRY OUT CHOPSTICKS?



Thousands of years ago the Chinese gave up knife and fork, considering sawing up food at the table to be indelicate. They evolved the chopsticks, to deftly select portions of food and daintily deposit them in the mouth. The knife and other tools were relegated to the kitchen and pantry.

Thus, Chinese food comes to you prepared to be eaten with chopsticks, the morsels small enough to need no further cutting. Even lobster, Cantonese style, is broken up and the meat readily obtainable with a set of chopsticks.

With chopsticks, too, you can dip each morsel in appropriate sauce without having to pour the sauce over all.

Some people think it too hard a task to learn to eat with chopsticks. But really it is quite simple. The diagrams show you how to use them, and your waiter will be glad to help if you get stuck. Why not try a set? You'll find it fun, and, of course, you can always fall back on knife and fork until a little practice makes you perfect.



VICTOR LIM



48 WEST ADAMS AVENUE
(opposite Hotel Statler—at Grand Circus Park)
DETROIT 26, MICH.
For reservations—phone WOODWARD 1-0063



The Chinese Menu A La Carte

These suggestions are offered by Victor Lim to ease and satisfy your taste. By no means confine your desires to this printed list. Your waiter and I, Victor Lim, are ready to serve your whim with Oriental food fantasies not listed here and with suitable combinations of these authentic ancient and modern preparations to please any number of guests in your party.

EGG FOO YOUNG		FRIED AND BOILED RICE		BEEF		
Plain Egg Foo Young (2)	.80, (3)	Fried Rice	.95	Chow Ming Young	1.90	
Chicken Egg Foo Young (2)	1.00, (3)	(bar-b-q pork)		(Vic's new dish on TV)		
Shrimp Egg Foo Young (2)	.90, (3)	Mushroom Fried Rice	1.15	Lodjew Ngow	1.65	
Subgum Egg Foo Young (2)	1.00, (3)	Chicken Fried Rice	1.20	(with green peppers)		
Canton Don	1.40	Subgum Fried Rice	1.30	Fon Ksar Lodjew Ngow	1.75	
Mushroom Egg Foo Young (2)	.95, (3)	Shrimp Fried Rice	1.20	(tomato, pepper)		
Vegetable Egg Foo Young (2)	.90, (3)	Lobster Fried Rice	1.75	Steak Kow	2.60	
Lobster Egg Foo Young (2)	1.25, (3)	Gai Woy Fon	1.50	(tenderloin, pea pods)		
		(chicken with greens)		Haw Yau Steak	2.85	
		Ngow Yoke Fon	1.50	(tenderloin, oyster sauce)		
		(beef with greens)		Bok Toy Ngow	1.65	
		Bowl Boiled Rice	.15	(with greens)		
				Tim Shin Ngow	1.80	
				(sweet-sour pungent)		
CHOP SUEY		SEA FOOD		PORK		
(Served with Rice)		Jow Har	1.50	Bok Toy Gee	1.50	
Extra Fine Chop Suey	1.30	(shrimps, french fried, plum mustard sauce)		(with Chinese greens)		
Shrimp Chop Suey	1.40	Woo Dip Har	2.00	Victor's Special	1.75	
Chicken Chop Suey	1.55	(shrimps, blended with bacon)		(vegetables in season)		
Beef Chop Suey	1.40	Dow Shee Har	1.65	Moo Goo Chow Yoke	2.00	
Chicken Liver Chop Suey	1.45	(shrimps, black bean sauce)		(mushrooms)		
Subgum Chop Suey	1.55	Kear Jip Har	1.75	Dow Shee Pui Goot	2.00	
Chicken Liver Subgum	1.60	(shrimps, catsup, garlic sauce)		(spare ribs, black beans)		
Chicken Subgum Chop Suey	1.90	Har Look	1.75	Char Shue Toy	1.60	
Veal Chop Suey	1.55	(shrimps in shell, green onion)		(bar-b-q with greens)		
White Mushroom Chop Suey	1.55	Har Lung Woo	1.80	Shue Pui Goot	1.60	
Fresh Mushroom Chop Suey	1.55	(shrimps, lobster sauce)		(bar-b-q spare ribs)		
Beef Chop Suey with Mushrooms	1.80	Har Kow	2.00	Char Shue Ding	2.00	
Chicken Chop Suey with Pineapple	1.80	(shrimps, peas, mushrooms, greens)		(diced bar-b-q)		
Lobster Chop Suey	2.00	Hong Shue Har	2.10	Gar Toy Yoke Shong	1.90	
Plain American or Chinese Chop Suey	1.20	(breaded shrimps, pea pods)		(minced meat, greens)		
CHOW MEIN		Tim Shin Har	1.90	Char Shue Dow Fo	1.75	
(Served with Fried Noodles)		(shrimps, sweet-sour pungent)		(bean cake, bar-b-q)		
Chop Suey Chow Mein	1.30	Subgum Har Yen	2.10	Hung Shue Dow Fo	2.00	
Plain Chow Mein	1.40	(diced shrimps, greens)		(bean cake, shredded meat)		
Chow Mein with White Mushrooms	1.65	Yu Yuen	2.50	Tim Shin Won Ton	1.90	
Subgum Chow Mein	1.65	(fish balls, with Chinese greens)		(kraplach, sweet pungent)		
Chicken Chow Mein	1.65	Hong Shue Yu	2.00	Chow Won Ton	2.00	
Vegetable Chow Mein	1.50	(breaded fish, Chinese greens)		(kraplach, Cantonese style)		
Chicken Chow Mein with Mushrooms	1.90	Chow Lung Har	3.00	Tim Shin Yoke	1.75	
Beef Chow Mein	1.65	(lobster, Cantonese style)		(sweet and sour-pork or ribs)		
Chicken Liver Chow Mein	1.55	Subgum Lung Har Ding	3.00			
Shrimp Chow Mein	1.50	(diced lobster)		DELICACIES		
Chicken Liver Subgum Chow Mein	1.70	POULTRY		(snacks, appetizers)		
Lo Mein	1.65	Moo Goo Gai Pan	2.15	Sam Mee Dip (for one) 1.00, (for two)	1.90	
(Cantonese Style)		(steamed chicken, Chinese greens, mushrooms)		(egg roll, spare ribs, fried shrimps)		
Chicken Lo Mein	1.80	Gai Kow	2.40	Say Mee Dip (for one) 1.35, (for two)	2.50	
(Cantonese Style)		(roast chicken, Chinese greens, mushrooms)		(egg roll, spare ribs, shrimps, chicken liver)		
Chicken Subgum Chow Mein	2.00	Ball Low Gai Pan	2.40	Egg Roll (1) .35, (2)	.70	
Lobster Chow Mein	2.10	(chicken, pineapple, greens)		Fried Shrimps (small)	.85, (large)	1.50
MEIN		Hong Shue Gai	2.50	Bar-b-q Pork (small)	.70, (large)	1.20
(boiled noodles)		(breaded chicken, pea pods)		Bar-b-q Ribs (small)	.90, (large)	1.60
Yat-ka Mein	.80	Hung Yen Gai Ding	2.50	Yan Yoke Jin Gon	1.75	
(bar-b-q pork)		(diced chicken, almonds)		(liver and bacon)		
Mushroom Yat-ka Mein	1.00	Jow Gai	1.95	Jow Won Ton	.85	
(pork)		(bar-b-q chicken, Cantonese style)		(fried kraplach, dried)		
Chicken Yat-ka Mein	1.00	Tim Shin Gai	2.40	Yung Moo Goo	2.25	
Shrimp Yat-ka Mein	1.20	(chicken, sweet-sour pungent)		(stuffed mushrooms)		
Warr Mein	1.25	Hung Yen Soo Gai	2.75	Katie's Combination Plate	2.00	
(chop suey)		(breaded boneless chicken)		(egg roll, shrimps, bar-b-q pork, fried rice, stuffed mushrooms)		
Mushroom Warr Mein	1.45	Warr Shue Opp	2.10			
Chicken Warr Mein	1.40	SOUP		DESSERTS		
Chicken Warr Mein with Mushrooms	1.60	Chicken Noodle Soup	.25	Ice Cream, any flavor or Sherbet	.30	
Subgum Warr Mein	1.60	Chicken Mushroom Egg Drop Soup	.25	Homemade .75 a la Mode	.25	
WON TON		Won Ton Soup	.40	Almond Cookies	.25	
(kraplach in soup)		(kraplach)		Assorted Fruits, Preserved, or	.50	
Char Shue Won Ton	.90	Gar Toy Gawn	.30	Kum Quats	.25	
(pork)		(Chinese vegetables)		Sliced Pineapple	.30	
Gai Won Ton	1.10	Dow Foo Gawn	.50	Victor Special Fruits	1.25	
(chicken)		(Chinese bean cake)		(fresh pineapple, kum quats on ice)		
Shrimp Won Ton with Tomato	1.25	Chicken Subgum Soup	.50	Chocolate Sundae	.50	
Lobster Won Ton	1.75	Cream of Tomato Soup	.30	Fruit Parfait	.35	
		Chicken Soup, with Rice	.20	Cheese, American or Swiss	.30	
		Chicken Broth	.25	Lichee Nuts	.50	

(NOT RESPONSIBLE FOR ANY LOST ARTICLES)

Victor Lim's Family Dinner

These special combinations are offered to give greater variety along with quantity to families or other groups. Here is a choice chart of two groups of dishes, twenty in each from which to choose. They insure endless variety. Victor Lim, personally, would be glad to make select and arrangements for your private parties, showers, or banquets. Private dining rooms available.

CHICKEN MUSHROOM EGG DROP OR WON TON SOUP EGG ROLL AND SLICED BAR-B-Q PORK, COOKIES AND MING-LING TEA INCLUDED			
DINNER FOR ONE	2.75	DINNER FOR FOUR	11.00
(Choice of two from Group One)		(Choice of two from both Groups)	
DINNER FOR TWO	5.50	DINNER FOR FIVE	14.50
(Choice of one from Group One and one from Group Two)		(Choice of two from Group One and three from Group Two)	
DINNER FOR THREE	7.75	DINNER FOR SIX	17.50
(Choice of two from Group One and one from Group Two)		(Choice of three from both Groups)	
GROUP ONE		GROUP TWO	
PLAIN CHOW MEIN		MOO GOO GAI PAN (MUSHROOMS) CHICKEN	
BOCK TOY GEE (PORK VEGETABLE)		BALL LOW GAI PAN (PINEAPPLE) CHICKEN	
SHRIMPS IN GARLIC SAUCE		CHICKEN SUBGUM CHOW MEIN	
BAR-B-Q SPARE RIBS		GAU KOW (PEAPODS-GREENS) CHICKEN	
VEGETABLE CHOW MEIN		SWEET AND SOUR WON TON	
SWEET AND SOUR PORK		WARR SHUE OPP (PRESSURE DUCK)	
FRIED RICE		LOBSTER CANTONESE STYLE	
CHICKEN EGG FOO YOUNG		PEPPER AND TOMATO STEAK	
SHRIMPS IN LOBSTER SAUCE		STEAK KOW (TENDERLOIN TIPS) PEAPODS	
PEPPER AND TOMATO BEEF		WOOD DIP HAR (SHRIMPS)	
SHRIMP CHOW MEIN		CHOW MING YOUNG (BEEF)	
FRENCH FRIED SHRIMPS		CHICKEN ALMOND DING (DICED)	
CHICKEN WAR MEIN		LOBSTER DING (DICED LOBSTER)	
SHRIMP FRIED RICE		HONG SHUE YU (BREADED FISH)	
CHICKEN LIVER SUBGUM		SWEET AND SOUR CHICKEN	
CHAR SHUE TOY (BAR-B-Q PORK) VEGETABLE		HONG SHUE GAI (CHICKEN)	
LO MEIN CANTONESE STYLE		FRESH LOBSTER CHOW MEIN	
PEPPER BEEF, GARLIC SAUCE		FRESH LOBSTER DON (PO)	
SWEET AND SOUR SHRIMPS		LOBSTER SUBGUM FRIED RICE	
SUBGUM CHOW MEIN		DOW SHEE GAI LOOK (CHICKEN)	

The American Menu

While Victor Lim has gathered the finest Oriental chefs in America to prepare exotic dishes for you, he also presents here the equally well-prepared favorites of our homelands. Choose without fear. All are the best obtainable.

STEAKS AND CHOPS		FISH AND SEA FOOD		SALADS AND RELISHES	
(Served with French fried potatoes)					
Broiled New York Cut Sirloin Steak	3.75	Broiled Live Lobster, shoe string potatoes	3.00	Wasser Salad Bowl (shredded meat, cheese)	1.50
Broiled Tenderloin Steak, Mushroom Sauce	3.75	Broiled Whitefish, Maitre d'Hotel	1.90	Fruit Salad	.75
Roast Prime Ribs of Beef au Jus	2.50	Broiled Lake Erie Trout, Drawn Butter	1.90	Chicken Salad	1.00
Sizzling N.Y. A.A. Extra Cut Sirloin Steak	4.75	Broiled Lake Erie Trout, Drawn Butter	1.90	Crab Meat Salad	1.10
Broiled Filet Mignon, Sauce Mushroom	4.00	Broiled Lake Erie Trout, Drawn Butter	1.90	Shrimp Salad	1.00
Broiled Spring Lamb Chops, Mint Jelly	2.25	Broiled Lake Erie Trout, Drawn Butter	1.90	Tuna Fish Salad	.85
Broiled New Jersey Pork Chops, Apple Sauce	1.85	Broiled Lake Erie Trout, Drawn Butter	1.90	Head Lettuce and Tomato Salad	.40
Fried Cal's Liver with Bacon	2.00	Broiled Lake Erie Trout, Drawn Butter	1.90	Combination Salad	.75
Broiled Ham Steak with Pineapple	1.90	Broiled Lake Erie Trout, Drawn Butter	1.90	Lochner Salad	1.50
Roast Vermont Turkey, with Dressing	2.00	Broiled Lake Erie Trout, Drawn Butter	1.90	Sliced Tomato, or Cucumber	.25
Fried Mill-fed Chicken with Pineapple	2.00	Broiled Lake Erie Trout, Drawn Butter	1.90	Celery Hearts and Queen Olives	.40
Chicken a la King on Casserole	2.25	Broiled Lake Erie Trout, Drawn Butter	1.90	French Dressing	.15
Bacon and Eggs with buttered toast	1.40	Broiled Lake Erie Trout, Drawn Butter	1.90	Thousand Island Dressing	.25
Ham and Eggs with buttered toast	1.50	Broiled Lake Erie Trout, Drawn Butter	1.90	Egg Salad	.75
Scrambled Eggs in butter with toast (3)	1.00	Broiled Lake Erie Trout, Drawn Butter	1.90		
Fried Eggs with toast (2) .25 (3)	.90	Broiled Lake Erie Trout, Drawn Butter	1.90		
APPETIZERS		SANDWICHES		POTATOES	
Fresh Shrimp Cocktail (small)	.40	Ham and Egg	.70	French Fried	.25
Fresh Shrimp Cocktail (large)	.75	Chicken	.80	Hashed Brown	.30
Cherry Stone Clams	.75	Club House	1.10	Shoe String	.35
Blue Points in Half Shell	.75	Bacon and Tomato toasted	.40	American Fried	.25
Fruit Cup	.30	Fried or Baked Ham	.60	Au Gratin	.40
Fresh Crabmeat Cocktail	.90	Roast Pork	.55		
Fresh Lobster Cocktail	1.25	Hot Pork, potatoes	.75		
Fruit Juice	.15	Hot Sirloin Beef	.95		
Tomato Juice	.15	Shrimp Salad	.80		

(MINIMUM CHARGE TWENTY-FIVE CENTS PER PERSON)

CHOICE LIQUORS AND WINES

from

"The Great Mirror Bar"

(Closes at 2 a.m.)

Detroit's Finest, Most Unusual

COCKTAILS	
Motor City Special	.90
Victor Lim's Cup	.80
Katie's Parol	.80
Rangoon Gimlet	.80
Pi-Yi	1.50
(In a Fresh Pineapple)	
Navy Grog	1.25
Patton's Tank	1.50
Air Force Test Pilot	1.25
Zombie	1.25
Cocoanut	1.50
(In a Coconut)	
Gold Cup	.80
Cobra's Fang	.80
South Sea Mystery Gardenia	.80
Pearl Dip	.80
(Rum, Coconut Milk)	
As You Mae	.80
Singapore Sling	.75
Platter's Punch	.80
Cuba Libre	.70
Fruit Punches	.60
Coffee Grog	.80
Hot Rum Swizzle	.80
(All other cocktails of your choice)	
WINES	
Folle Blanche	1.75
(Light Chablis)	
Dry Semillon	1.75
(Sauternes)	
Napa Burgundy	1.75
(Small Bottle)	
Napa Pinot Noir	1.75
(Light Burgundy)	
Other Domestic Wines	.50
(Per Glass)	
Imported Wines	.60
(Per Glass)	
Harvey's Bristol Milk	.65
Harvey's Bristol Cream	.85
Champagne Cocktail	1.10
Wine Sour	.60
Sherry Old Fashioned	.60
AMERICAN CHAMPAGNE	
Large Bottle	7.50
Small Bottle	3.50
SPARKLING BURGUNDY	
Large Bottle	6.00
Small Bottle	3.50
BEERS	
Local Beer	.25
Outstate Beer	.30
Bananas	.20
WHISKIES	
Blended	.50
Straight Bourbon	.65
Scotch	.65 and up
Canadian	.65
Bonded Bourbon or Rye	.70
COLLINS AND FIZZES	
Tom Collins	.60
Mint Gin Collins	.60
Rum Collins	.60
Wine Collins	.70
Golden Fizz	.60
Gin Fizz	.60
Sloe Gin Fizz	.60
SOURS	
Whiskey, Brandy, Gin, or Rum	.60